

DOMAINE
ALEXANDRE BONNET
LES RICEYS



ROSÉ DES RICEYS

LA FORÊT

Singular and uncommon, this colorful and powerful maceration rosé is a paradox of strength and finesse. A wonderful Pinot Noir to enjoy with fine food.

Scores

Donald Wrinkler : 94

Gault & Millau : 93

Wine & Spirits : 91

Vins et Gastronomie : 91

James Suckling : 91

J. Robinson : 90

The world of Fine Wine : 90

In the vineyard

Terroir: Slightly ferruginous limestone and marls from the Kimmeridgian Jurassic era; cool and sunny semi-continental climate typical of southern Champagne, moderate altitude of 250 m.

Grape variety: Pinot Noir from a mass selection carried out by the estate, planted in 1974, single Guyot pruning (8 buds instead of 10), yield 40% lower than the average in Champagne.

Viticulture: Agroecological practices: precision viticulture, broad-spectrum protection, soil tilling, grassing or sowing in the inter-row, organic composts, no weedkillers, no insecticides, HVE and VDC certifications since 2015.

Environment: Development of biodiversity by planting orchards, truffle oaks and honey plants, and by mowing grassy areas late in the year to respect pollination times, restoration of local heritage structures (small stone huts known as *cadoles*).

In the cellar

Harvest: Manual only, gradual, depending on grape ripeness. Sorting is carried out in the vineyard. The grapes are brought to the winery immediately, in perforated boxes.

Vinification: Manual sorting on a mat, vatting of the entire harvest using gravity, foot treading on 1/5 of the volume, semi-carbonic maceration for 3 to 4 days, daily pumping over and run-off. Alcoholic fermentation stopped at 75% in tank and 25% in Burgundy barrels for 3 wines. Natural malolactic fermentation, slight sulphiting.

Maturation: 80% in tanks and 20% in Burgundy barrels for 10 months, then in bottle for 2 years to develop the complexity of the wine.

2018 vintage: 3,579 bottles produced.

Wine

Appearance: Clear, madder red colour with ruby glints.

Nose: Complex fruit aromas of redcurrant, raspberry, blackcurrant, wild strawberry, violet, quince, fresh almond and into peppermint.

Palate: Full and vigorous, with silky tannins and surprising length: a proud and joyful wine to be enjoyed with fine food.

Cellaring: Pour at between 3 and 5 years old for youthful fruity aromas, and between 8 and 10 years for greater complexity. We recently tasted a 1985, which reminded us that this wine has wonderful ageing potential.

Service: Pour at 12°C and leave it to breathe for 5 minutes in the glass. Match with an andouillette from Troyes, a tournedos Rossini, game birds or simply a delicious *pâté en croûte*.

Eco-design packaging

- Burgundy bottle
- Natural cork closure sealed with wax
- Water-saving cotton label
- FSC sustainable case of 6 bottles laid flat of which 90% recycled
- Pallets of 90 cases, 540 bottles

Analyses

Alcohol: 12,50%

Acidity: 3.84 g/l H₂SO₄

pH: 3.24

Sulphites: 39 mg/l

